PIZZA & DOUGH CO.

Robert's

CHICAGO, IL.

APPETIZERS

MARINATED OLIVES mixed unpitted roasted olives, fresh lemon (GF) — $10

MEATBALLS veal & beef, red sauce, parmesan, giardiniera, za crostini — $19

ARANCINI mushroom risotto, zadough breadcrumbs, taleggio, parmesan, arrabbiata sauce (V) — $17

MUSSELS white wine, garlic, shallots, fennel, half 'za loaf (DF) — $22

FRIED CALAMARI zadough breadcrumbs, buttermilk, garlic, arrabbiata sauce — $20

CHARCUTERIE zadough crostini, house made date jam, spicy candied pistachios, grapes, fox glove cheese, trillium cheese, aged gouda, manchego cheese, soppressata, fennel salami, prosciutto, strawberries, sliced apples, marinated olives — $30

BURRATA burrata cheese, date jam, black salt, calabrian oil, crostini, arugula salad (V) — $20

CHICKEN WINGS spicy-sweet sauce, sesame seeds, scallions, celery & carrots — $15/28

SALADS

BEET & KALE $17
baby kale, marinated red & yellow beets, pumpkin seeds, stracciatella, parmesan vinaigrette (V) (GF)

CAESAR $18
romaine, za dough croutons, white anchovies, parmesan cheese, caesar dressing

WEDGE $18
iceberg lettuce, cherry tomatoes, red onions, scallions, italian parsley, glazed bacon, blue cheese crumbles, blue cheese dressing

MEDITERRANEAN $19
romaine, italian salami, cherry tomatoes, english cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, mixed olives, red wine vinaigrette (GF)

APPLE HAZELNUT SALAD $17
hydro bibb lettuce, honey crisp apple, celery, roasted hazelnuts, manchego cheese, apple cider vinaigrette (GF) (V)

SIMPLE SALAD $13
mixed field greens, english cucumbers, cherry tomatoes, red onions, red wine vinaigrette (GF) (VV)

Add Grilled Chicken, Shrimp, Prosciutto, or Duck Prosciutto to any Salad +$8

SANDWICHES

served on a homemade baguette with side salad or fries

MEATBALL SANDWICH $19
three meatballs, robert's marinara, fresh mozzarella, parmesan cheese

PROSCIUTTO & ARUGULA $16.50
18-month prosciutto di parma, sliced plum tomatoes, stracciatella, arugula, lemon vinaigrette

CHICKEN PARM $17
breaded amish chicken breast, robert's marinara, fresh mozzarella, parmesan cheese

BURGER* $18
double patty with oxtail-bacon jam
topped with cheddar, serrano aioli, and red onion
served on a toasted brioche bun with parmesan fries
lettuce and tomato available upon request

OUR STORY

GREAT PIZZA. NO SHORTCUTS.

From first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert's twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel

From one big journey to one beautiful pie, we're excited to have you along for the ride.

SOUPS

ESCAROLE WHITE BEAN SOUP $11 (V)
escarole, white beans, lemon, parmesan, 'zadough crostinis on the side

CHICKEN SOUP $12
celery, carrots, shredded amish chicken, farro, onion, garlic, 'zadough crostinis on the side

PASTA

GNOCCHI $26
potato & parmesan dumpling, veal bolognese, driftless ricotta cheese

LIL BELL & MEATBALLS $24
house-made bell flower pasta, meatballs, marinara, parmigiano reggiano cheese

SPINACH TAGLIATELLE $22
house-made spinach pasta, wild mushrooms, parmesan butter sauce (V)

PAPPARDELLE $24
house-made wide egg noodles, short rib ragú

FOOD ALLERGIES? JUST LET US KNOW.

- (GF) *GLUTEN-FREE*
- (DF) *DAIRY-FREE*
- (V) *VEGETARIAN*
- (VV) *VEGAN*

EXTRAS

HALF ZA LOAF	$4
WHOLE ZA LOAF	$7
HOUSE GIARDINIERA	$3
CALABRIAN CHILI OIL	$1
SIDE OF RED SAUCE	$3.5
SIDE OF RANCH	$2.5

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

A 20% gratuity will be added for parties of 6 or more guests.
An optional 2.5% employee benefits fee has been added to all guest checks. If you would like this to be removed, please let us know.

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CHICAGO, IL.

PIZZA

THE LIA $24
our classic cheese, fresh mozz, shredded mozz, red sauce (V)

THE RITA $28
italian buffalo mozz, shredded mozz, oven roasted tomatoes, basil, evoo, red sauce (V)

CARAMELIZED ONION $25
caramelized onions, fresh mozz, shredded mozz, red sauce (V)

GRILLED SAUSAGE $29
grilled fennel sausage, caramelized onions, fresh mozz, red sauce

CUP & CHAR PEPPERONI $28
classic pepperoni, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

THE JAY $29
crumbled fennel sausage, calabrian peppers, fresh mozz, red sauce

TULIP TREE THREE CHEESE $27
foxglove, trillium, fresh mozz, evoo (V)

THE FUNGHI $29
truffle cream base, wild mushrooms, garlic, driftless ricotta cheese (V)

DUCK PROSCIUTTO $29
duck prosciutto, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

ROASTED VEGETABLE $29
roasted cherry tomatoes, red peppers, calabrian peppers, wild mushrooms, caramelized onions, sauteed spinach, garlic, fontina cheese, evoo (V)

CARNE $30
crumbled fennel sausage, meatballs, cup & char pepperoni, fresh mozz, shredded mozz, red sauce

SEAFOOD $38
shrimp, clams, calamari, fresh mozz, shredded mozz, evoo served with white wine fish sauce on the side (shrimp, clams, calamari, lemon juice, garlic, white wine, butter)

VEGAN $28
roasted cherry tomatoes, red peppers, calabrian peppers, wild mushrooms, caramelized onions, sauteed spinach, garlic, evoo (V)

SOPPRESSATA $28
salumi chicago's artisan soppressata, fresh mozz, shredded mozz, calabrian chili peppers, red sauce

BRUSSELS SPROUTS & BACON $28
brussels sprouts cooked with bacon, dates, smoked mozz, balsamic glaze, evoo

ACORN SQUASH $30
crumbled fennel sausage, maple roasted acorn squash, honey, stracciatella, calabrian chili oil, caramelized walnuts, shaved parmigiano reggiano, evoo

PROSCIUTTO & ARUGULA $29
prosciutto di parma, heirloom cherry tomatoes, arugula, lemon vinaigrette, fresh mozz, shredded mozz, parmesan cheese, evoo

A WALK IN THE WOODS $29
truffle cream base, wild mushrooms, artisan double cream washed-rind cheese, triple cream bloomy rind cheese, fresh mozz (V)

FENNEL $29
salumi chicago's fennel salami, braised fennel, fennel pollen, pickled fennel, fresh mozz, shredded mozz, honey, evoo

CHORIZO $29
spanish chorizo, piperade, whipped goat cheese, roasted cherry tomatoes, kalamata olives, manchego cheese, fresh oregano, red sauce

CALI ITALIA $29
asiago, fresh mozz, gorgonzola cheese, fig jam, prosciutto di parma, balsamic glaze, shaved parmigiano reggiano, evoo

CHICKEN & ARTICHOKE $28
marinated chicken breast, garlic, sauteéd spinach, seasoned artichoke hearts, fontina cheese, evoo

GLUTEN FREE CRUST AVAILABLE $4.00

Our gluten-free pizza dough contains wheat starch with gluten removed. We cannot guarantee a 100% GF environment.

MAKE YOUR OWN $22

CHOOSE YOUR BASE evoo or fresh tomato sauce

VEGETABLES
+$3.50 EACH

spinach
mushrooms
red onions
giardiniera
marinated artichoke
caramelized onions
cherry tomatoes

MEAT
+$5 EACH

bacon
chorizo
meatballs
pepperoni
fennel sausage

PREMIUM MEATS
+$8 EACH

duck prosciutto
prosciutto
shrimp
marinated chicken

MORE
+$2.50 EACH

garlic
basil leaves
calabrian chili oil
extra red sauce on pizza

DRINKS

SOFT DRINKS $4.5
coke, diet coke, sprite

PINK GRAPEFRUIT SODA $6

ICED TEA $5

LEMONADE $6
or arnold palmer

SPARKLING WATER $9

1L BOTTLED WATER $9

COFFEE $5
regular or decaf
by sparrow coffee in chicago

ESPRESSO $6

CAPPUCCINO $6

LATTE $6

TEA $4.50
earl gray, mint, citrus chamomile, english breakfast, dragon well

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